

Marzemino

MARZEMINO VENETO I.G.T.

. Classification

Typical Geographical Indication (I.G.T.)

. Grape variety

100% Marzemino

. Vineyard location

Situated on the flatlands of Col San Martino, where fertile alluvial clay soils provide ideal conditions for the grapes to fully express their character.

. Vine training

Sylvoz system

. Soil

The vineyard grows on alluvial clay soils, offering the perfect environment for the Marzemino grape to develop its unique qualities.

. Harvest

Hand-picked in September

. Vinification

Martinotti method

. Tasting notes

Deep ruby red in color, with a noticeable perlage. The bouquet is intense and enveloping, with notes of red fruits. On the palate, the wine is full-bodied, soft, and well-balanced, with a harmonious interplay of sweetness and acidity.

. Food pairings

Ideal as a dessert wine, pairing beautifully with pastries, dry cakes, dried fruits, and chestnuts.



ALCOHOL
CONTENT

11% vol.

RESIDUAL
SUGAR

0,75 l

SERVING
TEMPERATURE

12 - 14 °C